

BRIDGES

CITY NEWS

Anna Niessen's Mount Royal Collegiate class gives hope to Malawi **P. 14**

ON THE SCENE

Saskatoon Summer Players turns 50, but there's still plenty of pep in its step. **P. 18**

GARDENING

Seed catalogues arrive in time to give hope for spring **P. 23**

WEDNESDAY, JANUARY 8, 2014

A STARPHOENIX COMMUNITY NEWSPAPER

SASKATOON IS COOKING

WHY TOP CHEFS LIKE DALE MACKAY
ARE PUTTING THIS GROWING CITY
ON THE FRONT BURNER **P. 8**



FREE

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ON THE COVER PG. 5



World-renowned chef Dale MacKay (left) shows his son Dylan (the tasting chef) a dish at the kitchen of Dale's restaurant, Ayden Kitchen & Bar, located after his son, Dylan, graduated from high school.

PHOTOGRAPH BY MICHELLE BERG FOR THE STAR

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Seed catalogues are a sure sign of spring

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Alma Royal Collegiate student Meagan Davis is very excited to donate to the Make-For-Malawi project to help build a home for a class which will need the materials to build a village in Africa for school girls to wear so they can attend school. MICHELLE BERG FOR THE STAR

BRIDES COVER PHOTO BY MICHELLE BERG

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FASHION

SASKATCHEWAN FASHION

Bloggers give tips for men's winter fashion

By Angelina Irinaci

Last July Curtis, 21 and Graeme, 30 Diamond started *We the Tasties*, a lifestyle blog for men with a focus on fashion. Although the owners live in different cities (Curtis in Saskatoon, Graeme in Calgary), their undying love for fashion keeps them connected. Their passion for menswear is infectious, that's why Bridges wanted to share some of their knowledge with readers. We asked their help so men can do what seems impossible during the dead of a Saskatchewan winter: Stay warm while being stylish.

Q. What's your No. 1 tip for dressing well, yet practically for a Saskatchewan winter?

A. (CURTIS) Being cold is not cool. You have to take care of yourself. You just want to layer up, generally I start with a t-shirt and the throw on a blazer and have something underneath. Any layer is going to provide some warmth.

(GRAEME) Layering is the key for sure. It looks good to put these nice cardigans or sweaters underneath before you put the next layer on. To complete the look you want each layer showing so that you're not just looking like a bulky mess underneath your jacket.

Q. What about footwear? Can you wear a nice pair of dress shoes or boots in this snow?

A. (CURTIS) The only thing you have to be careful of with guys dress shoes in general is that they're not made with any grip—like all of mine. I have an Aldo, and I'm sure at other places—you can buy, they're almost stickers with added grip on them. Also you just throw those on a bottom of anything. And we always have heavy socks on, so go with a thick wool or knit sock. It doesn't really matter what shoes you have on, your feet are going to be warm regardless.

(GRAEME) In more casual situations you can get away with wearing—like Boots have really come around or a duck boot, to keep your feet dry.

Q. Any other general tips for staying warm and stylish?

A. (CURTIS) A lot of guys just don't like the idea of wearing all the things that you need. For instance, to go outside on a nice hot day and you've got to wear a coat, you're not going to go to your friend or your mom, you should be putting on something like an something that can breathe. The same goes for winter ... you go to your boots and your t-shirt and heavy wool shades rather than you're skinny t-shirt that will let cold in.

(GRAEME) Pick up a nice dress coat, like a nice winter pea coat or a long lapel coat. Nothing runs a professor at look when you've got your nice coat and the thick year option, three inflated pocket (overcoat).

What's your winter style?

Send a note to bridges@thestarphoenix.com

Outfit: Curtis

1. JACKET RW & CO "It was bought by Graeme and it was first day for him." "When I asked about it," Graeme adds.

2. DENIM SCARF Scotch & Soda "It's not just too expensive. Sometimes you're thinking at the cash register and you're like, 'Hey that's a nice scarf! I think that in there, I need the scarf right now.' It was \$79."

3. VEST Scotch & Soda "I came into a great coat that I bought from them. They had a vest on it, and I liked it, so I thought, 'Well, if this is a winter jacket you buy, it comes with a layering piece right underneath it'."

4. JEANS Winter Jack & Jones

5. BOOTS (Left) by Prada

Graeme

1. CARDIGAN Topman

2. COAT Topman

3. GLOVES Curtis's cubby of mittens

4. PANTS H&M Valley Village "It's unreal some of things you can find there."

5. BOOTS K-Swiss "I have no idea where I got them. I wear them all the time and just seem to notice the cheap out of everywhere."

6. FAIR Ernest Alexandre

Skagen Curtis (left) and Graeme Diamond suggest layers, wool coats and heavy fabrics to stay warm and stylish this winter. PHOTO BY MICHELLE RIEDE

IN THE CITY

MOMENT IN TIME: BEST OF 2013

The old adage: a picture is worth a thousand words, rings true for our Moment in Time page. It's amazing how much one photo can convey: an emotion, an event or even a story. That's why we picked one of photographer Michelle Repp's best photos of the year to share with you. The decisions weren't easy, and after much thought here are the best of the best from 2013.



January 3, 2013 — 6:43 p.m. The Young Naturalists Snowshoeing group stops to watch for birds nest in the bird feeder at the Seaside Park in Phoenix.



May 30, 2013 — 8:07 a.m. Local artist Michael who has been part of the Phoenix arts scene for 30 years and the area's only custom barrel painter, was working on his latest mural, "The Phoenix Rises," on the Southwest Building, south of 20th Street on Avenue D.



March 9, 2013 — Cleveland Browns' Endorse and Legals Jet Test for the Arizona Diamondbacks at the John Luke School Gymnasium.



September 11, 2013 — 6:45 a.m. In honor of the 20th anniversary of the 9/11 terrorist attack, the 9/11 Memorial 5K Walk/Run was held in Phoenix. The 5K walk/run is a 9/11 remembrance walk/run that is held annually in 100 cities around the world. The walk/run is organized by the 9/11 Memorial Foundation.



July 14, 2013 — 2:30 p.m. Gennaro Lightfoot says the compatriot of the 1970s American Indian Movement in Rittenhouse Park, the 20th anniversary of the 1990s Genesee Valley Indian powwow, was performed in 10 parks in Seattle.



July 7, 2013 — 10:20 p.m. See your old Boeing Phantom and the newest Boeing Phantom out here! Air Show at the Auto Club Motor Speedway.



October 19, 2013 — 8:00 a.m. The Korean Buddhist Folk Village in Phoenix, "A Korean Village in the American Southwest," held its 10th Annual Chilgak-Hol, a traditional Korean folk music and dance festival.

YOUR FAVOURITE PLACE

Bridges wants to hear about your favourite place in Saskatoon. Email bridges@thestarphoenix.com

MY FAVOURITE PLACE BEST OF 2013

We hope readers get inspired after reading My Favorite Place. What better way to learn about this unique, fun and interesting places in the city than from those who find them truly special. We learned where to go when you want to be at the lake but are stuck in the city (Stanley Park), how one young man uses River Landing as a parkour space, a peaceful place to meditate and so much more. Here are the best photos to illustrate the best places in the city we learned about this year.

BRIDGES PHOTOS BY MICHELLE BERG

Очко
Скота
самою
Мечт
Буффалу
Панк Ри
Коннекти
Бенжамин



A woman in a red and white striped shirt and a man in a white shirt standing in front of a McDonald's restaurant.

Gadson Olsen and Kaiton Meagel sit on the benches outside what used to be the site of McDonald's restaurant on 23rd Street and Second Ave, their favorite place to have our downtown Sunday.



Winn: For an event like the 2010 Winter Olympics, the broadcast plan is to concentrate on broadcast coverage.



Totals attività di servizi: 100% di servizi finali. Per il servizio elenco dei fili con le funzioni:



Shannon Gommersdal, *Artist of the Sixties*—Painting Girls from *Shannon Gommersdal: Sixties Girl*.



Alvarado High's Lakes-mediation walks through the classroom like a breath of fresh air.

ON THE COVER

DALE MACKAY

Celebrity chef keeps Saskatoon cooking

By Jenn Sharp

On Dale MacKay's 30th birthday, he bought a one-way ticket to Vancouver, where he had dropped out of school in Saskatoon the year before. It could have gone terribly wrong, but it was the starting point for his celebrity status as a top chef.

School was never his thing. He says he "grew up way too fast in everything."

Leaving home was MacKay's chance to prove his worth, while lugging with his two older brothers.

"I wanted to be closer to my family. I wanted to work. I wanted to get out with them."

His name has been a whorl of accomplishment. A young guy left turned rock star chef, in some of the world's best kitchens, a stint in London with Gordon Ramsay to open new restaurants in Tokyo and in New York.

After that, Executive chef of international restaurant Daniel Boulud's Loxerie in Vancouver for four years, MacKay was Top Chef Canada's first season, a talent race pitting the city's culinary hopefuls against one another in a pressure-cooker environment.

That same year he opened his first restaurant, Reservoir, in Vancouver investing Top Chef's \$100,000 prize into the venture. Reservoir Top Chef landed soon after.

In a city with some of the highest rents in North America, finding affordable can break a restaurant. One minute they have you, the next they're across the block. Setting up Reservoir took 10 months. The next, they're on to the next city, leaving you wondering what happened and in the red.

In 2012, MacKay made the tough decision to close his restaurants, the week after Reservoir closed, to quickly relocate to the Vancouver Sun.

"I'm pretty, but at a certain point you have to make a certain decision if the numbers aren't working and you don't have enough



Chef Dale MacKay moved to Saskatoon from Vancouver to open his new restaurant, Apres Kitchen & Bar. (KATHLEEN MCNAUL/STAR-REFUGEE)

capital. I never put myself in a position where I couldn't take care of my staff."

Over a year later, he knows the decision was the right one.

"I could have stayed there over 30 years and hoped to start predicting and properly profiting on the fourth

or fifth year, but why bother when you can live a better quality life somewhere else?"

That doesn't mean he doesn't love Vancouver; he just realized quality of life and a successful business don't go hand in hand there like they can in Saskatoon.

We didn't come here to be the big guys on the block. We came here to be a part of Saskatoon. — Dale MacKay

MacKay is, as an impressionist, as they come. His handshake is firm, his

grace sturdy and his words quick as he滔滔不绝 and excitedly about why he chose to leave home to open Apres Kitchen & Bar.

I've taken lots of setbacks. I love setbacks because it changes me every time and I think about before I had that setback, 'was I was an idiot?'

This restaurant would be busy in Calgary or Vancouver or Toronto. I think the bar has been set really high here.

— Dan Clapson



Dan MacKay and his son, Parker, who the MacKays are named after, eat after the meat griddle.

PHOTO: MICHAELLE REND

MacKay is confident and outspoken when it comes to his food. He's friendly but he doesn't have time for nonsense. Like most good chefs, he's a master multi-tasker, a necessary skill to coordinate and control the numerous courses served throughout the day.

He's not afraid to name his pricing. Sobeys without Arden's stylish interior. It's first kind of place — you can feel at home during the day or your logo or come back at night as a dinner.

For MacKay and the team that raised with him from Vancouver, the future is bright. Arden's has an 11-year-old son who can often be spotted sitting orders alongside his dad on the open concept kitchen, the small flat dining spot opened on Third Avenue South in Nov. 13 after months of speculation and anticipation.

After Arden's opening, MacKay made the

national media rounds, continually dropping papa to Saskatoon. Promoting the Bridge City is something he's always done, though.

"Even when I was living in London, I tried to promote this out of Saskatoon. And nobody knew what it was or a good place to eat, but everyone makes nice and familiar," he says. A series of promotional videos for Arden show the farm-to-table concept that MacKay hopes will help educate the rest of Canada about Saskatchewan's local food industry.

"We want to bring lots of exposure to Saskatchewan."

It was his for this city and the people here that brought him back. In the part when MacKay returned home, he'd notice a change in himself.

Continued on Page 10

Authentic Amish Cooking



Meatloaf

2lb. Hamburger
2t. Salt
1/4t. Pepper
1/4t. Sage
1t. Thyme
4t. Ketchup
1t. Smoke

Mix all together and bake in loaf pan at 350° for 1 hour. Add toppings and bake a little longer.

7 Egg, beaten
1C. Breadcrumbs
1C. Tomato juice
1t. Mustard
4t. Brown Sugar
2t. Mustard



Country Carrot Soup

1lb. Ground Beef
2 cans Cream of Celery Soup
2C. Boiled Carrots
1 Bay Leaf
1t. Dried Marjoram
1t. Garlic Powder

1/2C. Chopped Onion
3C. Tomato juice
1C. Water
1t. Sugar
1t. Salt
1t. Pepper



Brown hamburger and onion together. Add other ingredients in order. Carrots are tender!

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We were hoping at the time it would work really well with them demolishing the building, and it did... it kinda cleaned up the whole block — Amedeo Valletti

"Whenever I'd come here, I'd feel sick. I didn't have that in Vancouver ever."

He'd also gone two years at one point without eating his family (he has two sons and a nephew here).

"We have to decide what's most important."

From the business side, he's also letting the house sit right to move in Saskatoon. The rest is a fraction of what he'd pay in Vancouver and with a second-storey move crowded the 2nd and worried about making a go of it here.

Despite the large number of restaurants here, there's less competition due to the fact no one (yet) does quite like MacKey. His menu features emphasis simple, quality ingredients that mold familiar twists with a hint of global flavours. The menu is a mix of classics, with a dose of all things Italian. The party-meeting pizza and hand-made pastas are also there tartare and duck confit.

According to one of Colony's expected food writers (and Saskatoon native) Dan Osgood, MacKey is kicking off a trend in Saskatoon the usual fine dining.

"The restaurant would be home in Calgary or Vancouver or Toronto. I think the bar has been set really high here. I'd be surprised to see anything a restaurant two months before opening," Osgood says.

Osgood reckons that what happened in Calgary on the 1990s as new money and disposable income flooded the city. A similar trend is now happening in Saskatoon.

"That's when food scenes like that explode," says Osgood.

He's even heard from several restaurants in Calgary who say they want to invest in Saskatoon.

"They keep us hearing rumours of Saskatoon having a bigger and bigger food culture. They want to get in before it's too late."

There's long been a stigma attached to Saskatoon when it comes to food. We've been known for burgers, meat and potatoes and little else. Just as some write off Saskatoon even for neighboring, so do they write off our culinary scene.



Chef Amedeo Valletti bakes some meatloaf and scallops in MacKey's kitchen. *REBEKAH RIESE*

While this is far from the truth — many Saskatoon chefs have been breaking the mould for years — MacKey wants to break that "meat and potatoes town" stereotype into the province next.

"We have to help push Saskatoon's food scene and change some of the stigma that goes on about Saskatoon."

But first, he has to convince his London diners (who can be finicky in this area right) that Agave is a hot choice on a Saturday night than one of the city's many popular franchise restaurants.

"Franchises have built trust over

years," he says. "We have to prove ourselves to them."

"You have to prove yourself," he says. "We want to build trust."

MacKey is not alone in that struggle. Boddy's four Saskatoon eateries closed in 2012, three of which, Wimpy's, The Melon and Sardines, were well-established.

However, new eateries are popping up downriver faster than any can keep track.

Bistro Tintoretto, an authentic Italian restaurant, opened on 30th Avenue in July.

DeSchevele was aiming to close (before I got here) I saw an opportunity at this location. Saskatoon needed a real authentic Italian restaurant so off we went," says ex-

utive chef and proprietor Amedeo Valletti.

Located in a space formerly occupied by Osgood's, the restaurant was flipped from a bistro to a high-end eatery almost overnight.

Valletti's wife Jennifer brought him to Saskatoon to work for her family here, but he's glad he came. Shortly after the move, the local Agave team became available. He references the McDonald's closure that happened a month after Bistro opened.

"We were hoping at the time it would work really well with them demolishing the building, and it did... it kinda cleaned up the whole block," he says.

Valletti, who was born in southern

Italy, moved to Canada as a teenager. He fell in love with cooking thanks to his grandmother, who taught him how to make bread and make homemade pasta and soups. He later returned to Italy to obtain his masters in Italian cooking before opening a restaurant in Montreal and later in Hastings.

He says Saskatoon is more than

overstated than Montreal and the Maritimes, something he found disappointing.

"It's more the casual and pop restaurants (there), such as (Bottarga), that you can find in east locations. A lot of little places are popping up now that are not franchises, which is great. They're all offering different styles of food to Saskatoon."

I've taken tons of setbacks. I love setbacks because it changes me every time and I think about before I had that setback, 'man I was an idiot.' — McKay



Nathan Guggenheim and Dale McKay work on their favorite dishes at Ayden Kitchen & Bar. (PHOTO BY MICHELLE BIRD)

Both Valati and McKay plan on opening boutique markets on their restaurants in 2014. Ayden's will sell house-battered meat sausages, local cheese and charcuterie, while Bistro's beef and prepared statin products will be available at Bistro. The plan is a fit for the two chefs' faith in Saskatchewan's culinary evolution.

"We signed a three-year lease so I better be here for a while. I have no intention of leaving Saskatchewan any time soon," says Valati.

• • •

An Saskatoon's culinary scene evolves, so too does diners' taste for quality. People are realizing the benefits of supporting restaurants

that source food locally. Farmers' markets are busier than ever, and places like Stollmeyer Marketplace do break business.

If you still questioning the support-local status, Valati comes up.

"I support local farmers (and) as much local produce as possible. A lot of my herbs are grown by local farmers at the (classical) Paris Market. You're not getting it by product. All my specialty sausages, from our grass-fed chickens, it's not a pumped breast like you would get at a franchise. There's no corn starch in my Alfredo. We make our pasta with fresh eggs and sometimes flour."

From grinding these own meat to taking less, hand-making pasta

and sausage daily, McKay hopes Ayden's quality will speak for itself.

"There's such a difference between store-bought and what product may be used to, and then getting something 'homemade,'" he says.

While Ayden's kitchen team sources the food as locally as possible, it isn't something you'll see advertised. That's because McKay believes it should be a natural for a chef, and not a marketing tool.

"I think it's just something you should be doing. If I live here, I'm going to use products from here. An a good chef, you should be. Why would I want to buy U.S. beef when we have beef here? We have great products. Am I going to use it

down people's throats all the time? No."

The decision to support places like Bistro and Ayden's is of course up to the consumer. What Valati and McKay are hoping is that diners will consider a new option before reverting to an old standby.

• • •

Three of McKay's employees and closest friends believed in his vision enough to leave Vancouver and relocate to Saskatoon. McKay says he never would have opened Ayden without them—the sense of family between these four friends is remarkable.

"I never would have taken this space, I never would have done any of this stuff or this side of things without them. There's no way it's just not possible. I love these guys just as much as pass out love one of your friends."

His son Ayden is also extremely close with all of them.

The trio have arrived during a good time — it's nice to fall in love with this city again.

But, as McKay says, "There's never entrepreneurship in Canada except for basically Vancouver and then you're under dark clouds for six months."

What possessed the trio to spread their lives and embark on a new adventure since buying up little city? Go to Page 12 for the insights that will the Saskatoon newcomers.

AYDEN'S STAFF PROFILES

NATHAN GUGGENHEIMER

Apt. 601 co-owner and executive chef

FAVOURITE AYDEN DISH

Charcuterie Plate — All made-in-house includes terrines, salumi, peppers, baked beans and pickles. Charcuterie and sausage are Guggenheimer's passion — the recipes are his own, many of which he's been working on for years. "It makes me feel like a man working all the meat everyday."

ON THE MOVE TO SASKATOON

"It's really cool. I'm really excited to actually. I mean I have sísteat at first, but the one time when I realized it (would work) was when it was really cold at 6:30 in the morning. I was coming over the bridge and all the trees was white, all the trees were white, everything was super sparkly white. I slowed the truck down and [thought], 'This makes it worth it. It's so beautiful.'

MOST SURPRISING THING ABOUT SASKATOON

"It's actually a lot bigger than I thought it was going to be. Everybody is super friendly."

FUN QUOTED IN MEMBER FACT

"They're fun socks. Teddie's not a good guy... my feet socks are all white socks. I realized very quickly in this last month that I cannot wear white socks right now!"

FAVOURITE PLACE TO EAT

8 Secondo

**CHRISTOPHER CHO**

Massages and general massages

FAVOURITE COCKTAIL

New York Sourisse — rye, cognac, raw sugar cube, bitters, absinthe, mint simple. "It's just two spirits that are my favourites — rye and cognac. It's a very classic, easy cocktail to make and very delicious."

ON THE MOVE TO SASKATOON

"It's a lot of a culture change. I'm always moving around (between cities) and leaving friends behind. As you go on to your never-never, everything changes and you move on with it. To be a part of something where [it's] just starting off is something to be incarceration. We're not trying to be the process of anything, we're just here to make start this traditional localised culture in the city."

MOST SURPRISING THING ABOUT SASKATOON

"How welcoming it is. Small caps can be intimidating to get into but I find that Saskatoon is so welcoming."

FUN CHO FACT

"I'm a twin (Derek) is in Toronto. He's a marketing specialist — he founded Asperfest."

THE KEY TO COCKTAILS

"Classic cocktails you can't tamper with. Measurements are the total key off. You can't be off by a quarter of an ounce or something and it will detract that cocktail into a downhill direction. Do the measurements, do the technique right, and you're going to come out with a good product."

**JESSE ZUBER**

Aster chef/dishchef

FAVOURITE AYDEN DISH

Homemade pasta, namely his own. Gnocchette, which means "little ones" in Italian. It's made with semolina wheat to add more texture and chew, "which I really like in gnocchi," says Zuber. "It has more heartiness to it." To make the sauce, Zuber smokes a cut-up pork shoulder and then adds a few cups of red wine. It's cooked down with onions, chili flakes, tomato paste and fresh tomato for depth.

ON THE MOVE TO SASKATOON

"I was wooed by the summer and managed to forget that winter was coming. Not so much now. Dale tricked me."

MOST SURPRISING THING ABOUT SASKATOON
Everyone said the people here are extremely friendly — I had no idea how friendly. The people here have been so lovely and accommodating about the project. In Vancouver people will say they're excited about something they're doing but there's a very little follow-through. Every night since we've opened, it's been packed and people are so excited about what we're doing."

FUN ZUBER FACT

"I'm a super chick when it comes to hearing. I always have a book on the go and it's never anything you'd know about — it's always something really tame. Like dragoon fiction or something like that. I escape."

FAVOURITE PLACE TO EAT IN SASKATOON

Kris Kitchen, Sushi and Italian's — "They do great nacho cheese."

DALE MACKAY

Aster chef/partner

FAVOURITE DISH

Sausage Platter — the sausage is sourced off from Dale's favorite, a Thai one with an amazing mix of herbs of the forest and spices. The charcoal is a regular. The restaurant features a charcuterie sausage with an eastern European take of pickled onion with mayo and onion served along with an all dressed turkey sausage. It's served with braised sprouts, sweet potatoes and stuffing. "I love sausage. I always loved sausages."

MOST SURPRISING THING ABOUT

Moving back to Saskatoon:
The amount it's grown and all the new areas

WOULD YOU RECOMMEND**SASKATOON?**

"Yes for sure. I've lived it since I moved back. I'm super happy here. It just depends where you are and where you're looking for."

"Where before we used to have a place where we can do what we want and have good people and be creative in a creative way. When you can be here doing what you love, then what do you need Vancouver for?"

FUN MACKAY FACT

"I get hiccups when my hands get cold."

FAVOURITE RESTAURANT IN SASKATOON:

Spy Lite and Koo's Kitchen.



WHERE TO EAT IN 2014

New downtown dinner spots to try

STATE & MAIN

KITCHEN + BAR

State and Main — 100 Second Ave. S., 306-974-6201
A Canadian franchise serves casual favourites and a range of globally inspired flavours (try the Dragon Boat Lettuce Wraps) in a lounge atmosphere that can get noisy when it's busy. Located in the River Centre, State and Main has arguably one of the best patios in the city come summer.



Son Temps Cafe — 223 Second Ave. S., 306-242-6617
Tiptoe into a taste of New Orleans inside this rustic spot. Stone walls are decorated with hula cowfish and black and white jazz portraits, while wrought iron gates attached to a gold-leafed ceiling provide the perfect backdrop for a night of debauchery. The thing to do here? Grab a group of six or more and try the Cajun Spice Ball.

The Woods Alehouse — 148 Second Ave. N.

Micro brews, any Pabst blues alehouse is part restaurant/bar/music lounge. But for those who've never seen there's an informal "stage" in the middle of the wood-heavy space. Local art is always on display as well. The Earthbound Soft Pretzel Sticks are out of this world good.



Woodfire Grill — 152 Second Ave. S., 306-623-3437
The focus here is on the restaurant's hearty comfort food cooked over an open fire (hence the name). Gluten-free options will please, as will meat-lovers — there's plenty of seafood options too. The pulled pork is a go-to option.

The Hub (located inside the Holiday Inn)
— 100 Pacific Ave., 306-665-5005

Jazzy new place in an awesome location. The Hub is perfect for a lunch break (how about a Meltova's salad or a beer? or a beer cocktail and appetizer before you head to TOU Place across the street). Share the Focaccia Shrimp appetizer and soak in the downtown atmosphere beside the floor-to-ceiling windows.



Spice Bites — 113 Third Ave. S., 306-373-4770
A second location perfect for those who can't get to Eighth Street. Spice Bites knows Indian food. Buffets can be a bad choice but the one here is piping hot and full of the delicious complex flavours for which Indian cuisine is known. The butter chicken here is some of the best in the city.

Bell 'n Whistle — 243 Second Ave. S., 306-931-4411

A new addition from the Sabocean crew, Bell 'n Whistle is a bar and bistro located in the former Olden restaurant space. The menu is a bit of a mystery — it's hard to tell if it's more a bar or a bistro? But the food and service is top-notch, so quit questioning and get eating. Try the unique Portobello Mushroom & Wild Rice Burger.

Mediterraneo — 119 Third Ave. S., 306-244-4771

It's been a Greek restaurant for years (with a few times less than stellar food) but Mediterraneo is a recent re-imagine. If you spot a caesarean on the lunch special board, go inside — you won't regret it. Follow up with a house-made Greek dessert and your day is set.

NEW DOWNTOWN COFFEE AND LUNCH SPOTS TO TRY IN 2014:

Mystic Java
— #115 125 Fourth Ave. S.

Cafe Noir Espresso Bar
— 157 Second Ave. N.

Honey Sun Cafe
— 167 Second Ave. S.

La Prep (located inside Scuba Centre Mall) — 123 Second Ave. S.

CITY NEWS

HOPE FOR MALAWI

Home Ec class helps change destiny for Malawi girls

By Jenn Sharp

Tucked away in a classroom at Mount Royal Catholic, where sewing patterns line the walls, is a small group of industrious students. Laughter frequently punctuates the air and the sound of whirring sewing machines is almost constant.

They were working overtime in Anna Niemann's Home Economics class at Mount Royal Catholic to get a few hundred sanitary napkins finished before Christmas break.

Called Destiny Pads, they'll be sent to a village situated in Malawi, Africa through a local non-profit called Hope for Malawi.

Last September, Niemann's students did an extensive design and research project for a shopping catalog bound for Mount Royal. Niemann wanted to contribute in the 2014 shipment but wasn't sure how to help.

Then, Hope for Malawi founder Elizette Zolotnicki, came to speak at the school. She posed a question to Niemann: "What would you do if you thought that you could help girls in Africa stay in school?"

Zolotnicki then explained the need for sanitary napkins — girls are not allowed to attend school in Malawi while menstruating.

"I had never thought about it. It had just never crossed my mind," says Niemann.

"It bothered me to think of something so basic for granted as not something a lot of people have access to."

After researching materials and patterns, she got her students on board, many of whom researched and wrote grants to Givewell and the project's local partners.

"They understood the 'using with out' concept. They were all over it."

Most of the fabric has been donated and Zolotnicki purchased whatever else was needed.

Niemann estimated each girl would need five pads per month. In a matter of days her nine students made 20 pads, enough to keep about 30 girls in school.



Yaelka Zolotnicki, 19, helps students make pads for Hope for Malawi. The napkins will be brought to a village in Africa to help girls continue attending school while menstruating. MAREN PHOENIX

Destiny Pads are made from several layers of bamboo and Terry cloth, the class did tests to determine which fabric had the best absorbency. The pads are designed to be used for up to three days.

A few of the young women aren't technically in Niemann's class. One, Victoria Lofstrom, 15, has permission from her teacher to help out during her break. She says she's happy to be a part of it.

"It makes me feel so good that I can use my sewing skills to help other people. It's pretty easy and it's my passion as if I can do that and other people will benefit from it, I'll definitely help."

"I just want to help make a change and help people. It's a way you just have to be passionate about it and sign up and do what you can."

Niemann is overwhelmed by her students' dedication to the project.

"I like it so much because it's helping girls. I can't eat dinner or anything as they can now sometimes."

Another person overwhelmed was Zolotnicki. As a Beginner for Malawi, her friends research on December 10, Zolotnicki made a surprise presentation of an additional 10 Destiny Pads. Niemann accepted the pads with tears in her eyes, explaining "I've heard from a small group of students in Sen-

egal that help change the destiny of girls half a world away."

"There is a saying in our village (in Malawi)," she said. "If you see with one heart."

When Niemann learns who's helping girls in Malawi stay in school, she is also changing lives right here in the Valley. Her classroom is a safe place, a place where she serves as teacher, friend and confidante to many of the west side high school students and goes all stopping to chat with Niemann, the woman many call "mom."

It is that kind of classroom. Everyone feels comfortable.

Niemann's class has set a goal for the 2014 school year. They'll be mak-

ing an additional 500 Destiny Pads by May. That's where Zolotnicki and her husband Peter will make their annual visit to Malawi, taking the group along with them.

"They tell us they can take lots of money to buy them," says Niemann. "They might be sorry they told us that," says Niemann with a laugh.

Young Douglas will also be making Destiny Pads. Niemann says helping other schools come on board is too.

For more information, go to www.hopeformalawi.com or email niemann@phoenix.com.

PHOTOGRAPH BY MAREN PHOENIX

NEXT WEEK: How involved are you in your children's school life? Email bridges@thestarphoenix.com

* PARENT TO PARENT

Each week Bridges, in connection with SaskatoonMoms.com, gathers advice from parents to share with other moms and dads. This week we asked:

At what moment were you most proud of your children?



"Milestones for me to be involved were chase when other parents of them. Also proud when I saw the good forerunner compassionate behavior of my children at any age. Sometimes we miss it but when others see it, it reinforces that we have had a measure of success raising them well."

—Debbie Pernetti

"When the moment my children were born I was very proud of them. Also proud when our children have started being removed from their vehicle seats coming off of a soccer season in the BCSU and attending milestones that we were told they wouldn't likely reach." —Michelle Goodale

"When my son received his first medals for Karate and was awesome. But after our last baby watching my twin son and daughter both come up and be so excited and over so quickly kiss their new sibling like it's always been there not only cheered me up but made me so proud to have such kind kids." —Alysa Cummins

"The correct question would be: When were you most proud of your children? The answer would be: I am always proud of my children. They are awesome."

pushing more in their young lifetimes than I ever have or ever will." —July S.

"When proud of my children at YWCA's moment 4 Cancer moments, as a part of a program I've organized for everyone to get out and go along with others, sharing laughter and smile with the whole Church youth-pair-without being asked graduating, working, using their strengths (my grandmother). Everything they do is an accomplishment and something to be proud of!" —Carla Gifford

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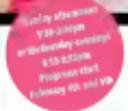
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MUSIC

FOLLOW BRIDGES ONLINE at thestarphoenix.com/bridges or you can follow us on Twitter @bridgesYXE or on facebook.com/BridgesYXE

BEST OF 2013

There are so many great local musicians in our province and we are proud of it. Their passion, drive and sweet talent is impressive and we love hearing why they make the music they do. From acoustic and indie duos to bands and country singers, we invite our readers to share their music and stories with our readers. Here are some of our favourite music photos from the past year. We can't wait to meet more great artists in 2014.

BRIDGES PHOTOS BY MICHELLE BERG



Rapper Sivu stands in an empty parking stall



Singer-songwriter Carla Blomstrom on a bridge

Alfred 'Alfred' Mard is a local acoustic artist.



Alfred 'Alfred' Mard is a local acoustic artist.



The dance floor at a New Year's cruise dancing to music by the band England as they pay tribute to the Bee Gees.

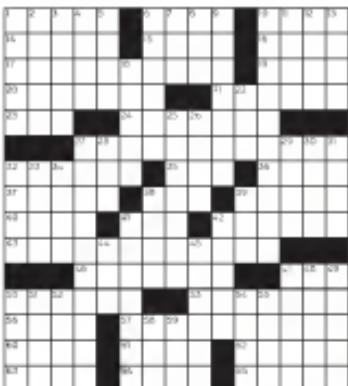


CROSSWORD

NEW YORK TIMES Edited by Will Shortz

ACROSS

1 Utters or utters
4 Head with crooks
5 In or on
14 In a mess
15 A red or white
herring
16 Touched down
17 Food critics
assessments of
value? (10)
19 Brilliant U.S.-born
20 Crossword
21 Part of a helmet
continued to Matisse
22 Mathematics
super—
23 "Very nice" reward
offered based on
1965 Star's review
27 Minicars on a
chessboard? (7)
28 Ones coming on board
29 Medical term relating
30 River under the Perse
31 Head of a state
32 Showbiz offering
33 ... Circles, N.M.
34 Follow the lead
sets
40 Identifies on
Facebook
41 One's musical side
discovered
42 Kingdom of Brazil
43 Big red cup on the
44 Believers by creation
45 (Uva is) labeled
50 Stiffness is a concern
51 the last 30 seconds
of movie TV shows
56 Sets down physician
37 Standing posture
for a cathedral
64 It's a Shakespearian
65 Antibiotic
66 Horse with a patriotic
sail
67 Flamed it
68 Long and lean
69 This is what looks



PUZZLE BY DAVID KARLINS

DOWN

1 Phrases on the
20th floor
2 "Sister, I'm
3 Order of fat
4 Eye-yielding
5 Heels of bay's mother
6 Cavalry officer
7 Rutherford's
8 Suffer with same
9 Symbol of strength
10 James Stewart title
11 Topography
12 Hair application
13 Chemist
14 Southern Cross const
15 One-armed
16 One-armed

32 One on the first slate
40 to be steady
42 College
43 Leads more easily
46 Head (in) in
47 Clever (in excess of) fine
48 About, on means
51 ... Fair State
52 Rive
53 "The Hart Lander"
writing
54 Press competitor
55 Centers of attention
56 The "L" affix
57 Bassethell Old
Professor
58 Pedestrian ...

JANRIO
CLASSIC
SUDOKU

Level: EASY

Fill in the blank cells using numbers 1 to 9. Each number can appear only once in each row, column and 3x3 block. Use logic and process of elimination to solve the puzzle.

We difficultly level ranges from EASY (1 to 3) to MEDIUM (4 to 6) to HARD (7 to 9).



Solutions to the
entertainment and
the Sudoku can be
found on Page 22.

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Nuts About Nature
At Beaver Creek Conservation Area

Hi there! My name's Chip, and I live at Beaver Creek Conservation Area. I'd love my bodyguard with your family and friends and enjoy some time away from the city.



Dear Chip,
what do chipmunks eat? Ahmed

Excellent question my friend! Chipmunks are tiny, wonderful small rodents with adventurous lives. Knowing what they eat gives us an idea of how they live and what kind of habitat they need to survive. A lot of their diet is sleep! This is much of the winter in a state called torpor, which is a little different than hibernation. Chipmunks store a lot of non-perishable food in their burrows. They like to keep their burrows very clean, eliminating certain areas for their waste only. Chipmunks are omnivorous, eating seeds, nuts, berries, frogs, worms, plants, bird's eggs and fungi. Some mushroom species have evolved with these and other small fungi, giving eating animals such as chipmunks a way to disperse their spores. This is really good for the ecosystem because many of these fungi form beneficial symbiotic relationships with the plants and trees. One of their favorite foods here is the rosehip seed, but they know of its low danger and crack it open and eat the inside. Yum! Send your questions to me at the address below, I can't wait! Bridges for the answers.

Your pal, Chip
Editor, Crossword Puzzles
1000 Lakeshore Dr., Hwy 417
Sudbury, Ontario
P3E 2M2
Email: chip@crosswordpuzzles.ca



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ON THE SCENE

NEW YEAR'S EVE GALA

The Sedona Summer Playhouse celebrated 50 years of musical theater with their first ever New Year's Eve Gala at TOU Place. It was a reunion for close to 200 alumni, cast members and the public. The evening started off with cocktails and displays with costumes, photos and props followed by a video with interviews during the dinner. A live show of some favorite songs from the last 50 years entertained guests and a dance with DJ Robert Reynolds closed off the night. Leading to the midnight countdown.

1. Shirley Phinell and Lily Chin



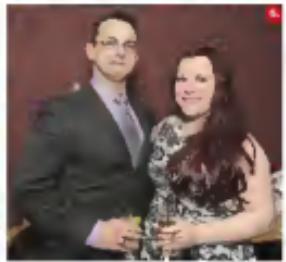
2. Bernann Richardson, Blake Cumming and Jim Duggally



3. Jodi (Kammann) and Dylan von Kuster



4. Rod McDonald, Jeremy Nagy, Meghan McFarland and Bobby McRillton



5. Lee and Verne Lonsmark

6. Michael Cogard and Emily Tatnauk

7. Glen McDonald, Carolyn McDonald and Wende McDonald

BRIDES PHOTO BY MICHELLE HENG



EVENTS

MUSIC

Wednesday, July 9

Gathering Leaves
Rock Creek Tap & Grill,
102-1630 McDermot Dr.

Thursday, July 10

Kelly Reed and Brent Taylor
Chickens Restaurant &
Louise,
1-227 Pinhook Dr.

Just Jazz w/ The Kim Seiksdal

Time
The Basement,
333 Fourth Ave. N

Friday, July 11

Piano Friday w/ Halli Currie
Roots Studio: Kacy and
Clayton w/ Mike Gellar

McNally Robinson,
330 Eighth St. N

The Rhythmatists
Fairfield Senior Citizens'
Centre,
103 Fairlawn St.

Forever Young
Town Town Tavern,
3330 Franklin Dr.

RCR Retail
Angeles Canyon,
632 10th St. E

Saturday, July 12

Piano Barista: The Martin
Assembly Orchestra
The Basement,
332 Fourth Ave. N

Deflewood
Nutana Legion,
3321 Louise St.

The Images
DownTown Legion,
4040 Spadina Cres. W

Whiskey on a Sunday
McNally Robinson,
330 Eighth St. E

Switch Upcycle w/ The Mott
Remenda Ensemble, Cast
of Eden, Fire Licks, Scripted
Science, Balkew and Dash
Reimer
Amrose Centre,
632 10th St. E

Sunday, July 13

Deflewood
Nutana Legion,
3321 Louise St.

ART

Mandal Art Gallery
July 11 to 16, 950 Spadina Cres.
E. The fifth annual LUGG art
party and fundraiser, from
8 p.m. to 11 p.m., will have
gigs going on all night.

The new
white exhibitions open Saturday
24. Registration begins
for Adult Drawing Studies
in February and March. Visit
www.lugg.ca for details.

Affinity Gallery

July 10 until July 23, 893
Bloorview Ave. Put a Wedge
in it by Michael Hirsch. New
works implied by repeat
experiments with metal
working. A reception will be
held Saturday 17 from 7 p.m.
to 9 p.m.

SEYAP gallery

July 10 to 24, 333 Third Ave.
5 Second Floor by Jason
Peters. Her first solo show of
intricate ink caricatures. A
reception will be held July 10
from 6 p.m. to 9 p.m.

Moka Caffè Bar

July 11, 201-411 Herald St.,
Photography by David Lun-
wick, on sale and display

Winnipeg's Heritage Park
Until July 20, at the park on
Pender St. **Winnipeg's an**
Art Fair. The art pieces are
inspired by nature and fall
plans for sessions on site at
the park.

Well Read Library
Through June 1 in Waterloo.
Whitescapes, art for the
season and the holidays.

**Handmade House Silver-
case**
Until Feb. 1 at 710 Broad-
way Ave. Contemporary,
Elegant, Timeless Scarves
and Shawls by the Textile Art
Group.

St. Thomas More Gallery
Until Feb. 3 at 1437 College Dr.
Ink Slab by Marique Mireille
and a dinner reception will be
held July 10 from 7 p.m. to 9
p.m.

Black Screen Gallery

Open through the winter at
Northside Antiques on High-
way 2. After Glow, a group
show.

Art in the Centre
Until July 31 at Perimeter Cen-
tre, 190 Grosper Cr. A variety
of work by Mayfile Artists

SPECIAL EVENTS

Globe of the Planets
Golden Age
July 10, 7:30 p.m., at St. An-
drew's Presbyterian Church,
438 10th St. E. The 10th
anniversary season opens
with the Lyell duBois Recital
series. Nineteenth century works
by Bach, Brahms, Mendelssohn,
Tchaikovsky and Chopin.
Featured pianist Nikolai
Chesnoff. A pre-concert talk
by Rika Axel Chouinard starts
at 6:45 p.m.

**Canadian Federation of
University Women: January
Luncheon**

Saturday, January 11 at the
Gomer Cultural Centre
Guest Speaker Barbara
Seecoe on "The Future of
Book Publishing." Tickets are
\$33.00. From 11 a.m. to 3 p.m.
330-3500 or Gables at 306-
224-9666.

**BMW Million Enchanted Per-
fume Light Tour**

Until July 15, 8 p.m. to
9 p.m. at the Royal Canadian
Museum. See the BMW Million
en trampolines, Mike De Jong on
woodwheels, Jen McCullin on
skates, Seven Nansen on冰球,
Erika Rybníkář on trampolines
and Catherine Pritchard on
guitar/violin.

What you need to know to plan your week.
Send events to bridges@thestarphoenix.com



The Anna Quartet will be performing July 1 at 7:30 p.m. at the Anna Centre. **PHOTO BY MICHELLE RENA**

americana Funds raised
support the Seaknuse
Zoo Foundation and the
Saskatoon City Hospital
Foundation.

10th Annual Quartet
July 11, 2 p.m. and 7:30 p.m.,
at The Anna Centre. The
Quartet will be at-
tending the Saskatchewan Cycles
16 strong sauna season
concerts.

**Sunday Road Run at the
Farmer's Market**

July 12, 19 and Feb. 8, 11 a.m.
to 1 p.m., at the Saskatoon
Farmer's Market. A hands-on
food program for kids age 6
to 12. Have tasting,
cooking, games and on-the-
spot reparation required.

Run by the market or email
Gatheringup@juno.ca.

**The History of the Jazz
Trumpet: Lecture and
Recital**

July 13, 7:30 p.m., at Convoca-
tion Hall. The U of S
Conversation and Convocation
Dean McNeill Lecture on the
role of the trumpet throughout
history. With a recital of
works by French, British, Ameri-
can and Canadian trumpet
players. Free admission.

What you need to know to plan your week.
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SHARP EATS

See a food trend you think deserves a highlight in Bridges?
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 or visit Bridges on Facebook

BEST OF SHARP EATS FOR 2013

It's been one heck of a year for Saskatchewan's food scene. Restaurants are opening faster than most can keep track of in both Saskatoon and Regina. Many are locally-owned establishments that focus on their ingredients sourced from producers in the province. Hedon only branches chain restaurants have done well in Saskatchewan which speaks to the ability to give people the ideal food and atmosphere. But consumption of what quantity means are changing and diners are supporting that trend. Daily walk in diners in Saskatoon and QC in Regina, columnist Jane Sharp highlights what's happening in Saskatchewan's foodie choices with recommendations on new places or products to try and information about why it all matters. Food is not simply sustenance, it's an integral part of our culture and our life. And life is too short to eat bad food.

BRIDGES PHOTOS BY MICHELLE BERG



Blueberry scone



Pleasant Hill Bakeshop owner Mark Koenig makes delectable doughnuts and muffins at his Haskett Ave. bakery since the bakery opened in 1986.



Brenda St. Louis puts her finishing touches on a superheros birthday cake at the Super Moon Cakery.



A London Nut and Honey cookie cake at D'Lish cafe.



Executive Chef Rusty Penno prepares a couple of dishes in the kitchen at Dakota Dunes Casino.



Prairie Sun Brewing puts ready for Oktoberfest in Saskatoon.

OUTSIDE THE LINES



Colouring contest

Each week, Stephens McKay creates a crazy illustration meant to please kids of all ages.

Children can colour the page, have a picture taken with the finished product and email it to brdgps@thevancouver.com. One winner will be chosen each week.



Last week's contest winner is
Allyse Clark.
Thanks to everyone who
submitted entries.



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WINE WORLD

HOUSE OF MANDELA CABERNET SAUVIGNON

Wine from house of former RSA leader a fitting tribute

By James Romanow

It seems appropriate as the world纪念s the passing of one of South Africa's greatest statesmen—and for that matter, one of the world's—to drink a Mandela wine. The winery is owned by the Mandela clan, which is both a goal and a hard thing.

Nelson Mandela's personal life was as tumultuous as his political career. Not all of his offspring, relatives and wives are wholly admirable people. Moreover, I've never been convinced that buying a bottle of wine that goes, say, to cents from each purchase to the fund, to be a sound way to support charities and political causes. Most of us probably would want to support the payout, though the wine is fine, the whole fun to the payout and not justifiably righteous. One day without wine won't kill you.

Whether buying the Mandela Cabernet Sauvignon is a really appropriate way to show respect, I'll leave to your judgment. In this case, the winery is also working to make Fair Trade its hallmark, which I hope and imagine works out to decent pay for the laborers, something I can sign off on.

I've been drinking South African wine for 30 years, both the pre-and post-apartheid days because most of their wines are well-made and good value for the money spent. This is a good example of why I atop the section



Finally, with decent structure and linear tannins, this is a nice example of a red merit cabernet. The bouquet is pleasantly herbal with Heather and tobacco, and the palate balanced and insistent. In short, due to a perfectly drinkable table wine for your winter dashes — whether stews or stocks.

Please to Mandela Cabernet Sauvignon, South Africa, 2010 \$15 *****
More wine throughout the week on Twitter @drjromow

Crossword/Sudoku answers

METAL	QUEEN	LAVS
AS ONE	REAKE	ALIT
SQUID	SHARKS	NOVA
OUTLAID	HYDEAR	
MES	MEMSIES	
SQUA	QUARTET	TECIC
HIREES	ESTHAR	ABRD
GRAND	LAS	APERS
TAGS	SOT	BLEEFL
SOLI	IFT	WASER
THEISTS	SG	SOA
ACTION	TEASERS	
DROZ	CREAT	SQUAT
DOME	KEOD	PINTO
SPEED	LANK	SINNLE

4	3	2	1	9	6	5	8	7
5	6	1	4	7	8	3	9	2
9	8	7	5	3	2	6	4	1
6	7	4	9	1	5	2	3	8
1	2	9	3	8	4	7	6	5
3	5	8	6	2	7	4	1	9
2	1	3	7	4	9	8	5	6
7	9	5	8	6	3	1	2	4
8	4	6	2	5	1	9	7	3



Next week in BRIDGES

Chandra McIvor's aim is to have safer schools for every student in the province

GARDENING

GARDEN PLANNING

A sure sign of spring – the seed catalogues

By Erl Svendsen

For me, seed catalogues arriving in the mail is just as sure a sign of spring as the longer days and warmer weather become (the -36°C that I wake up to today is I am writing this certainly isn't doing it for me). Seed companies name and put the names and variety of their seed order catalogues in more expensive than ever. There are the catalogues that are like department stores, willing an entire seed selection or catalogue and a few specialty vegetables and flowers. If your tastes are more specific or wider in the market, there are specialty catalogues, and under and out of print offerings too.

Many have got on the bandwagon and now offer organic seeds as well as presenting themselves as GM-free but that there are an enormous number of GM0 vegetable catalogues to start with and on GM-free themes that I know off. Most companies have adapted to the new world order, sporting colourful websites and online advertising with some Internet specialist. But for the Luddites among us, paper catalogues (some for a modest price) and mailed-in forms are still accepted by all.

Seed catalogues offer more than just lists of seed varieties and their prices. There are descriptions, days to flowering/fruiting/harvest or customarily same history, seeds and growing tips, climate, seed company contacts, often more in depth or related information on pruning, pest and trill, protection, plant congruence, disease and more. And, because there are countless other items, books, supplies, books, sharing, weather instruments, chemicals, etc. Botanic, depending on where you live or where the seed company is shipping from, not all products may be available to you.

Some of the department store seed catalogues that I peruse regularly (and often as I start planning my vegetable gardens) includes Stokes (www.stokesseeds.com), T&T

seeds (www.tandtseeds.com), Selected Seeds (www.johnnyseeds.com) and Vick's Seeds (www.vicksseeds.com). It would be remiss (and likely in receipt of a phone call or two) if I didn't include Saskatoon's own Early's Farms and Gardens (just \$39.95, www.earlysfarms.com) in my list here. In addition to selling seeds, equipment, fertilizers, potting media, and much more for the gardener in their two brick and mortar stores, they offer all their seeds and some gardening supplies through a fall catalog and order catalogue for a host of towns in Saskatchewan and beyond.

Roberts Herb Specialists (www.roberts.com), a Spokane, Washington, outfit with both herbs and some non-herbs. A few years ago they expanded their offering with "Seed Box," a collection of rare and endangered food plants from around the world. If you're interested in growing heritage plants, Heritage Heirloom Seeds of California, Inc., offers heirloom vegetable, fruit and herb seeds (and a few root pent). They have an especially large selection of heirloom tomato cultivars. In search of the unusual I used to regularly read through Thompson and Morgan's (www.thompson-morgan.com) catalogues in much the same way that some may read through the Santa Claus Wishbook. They sell seeds from around the world lots that are familiar and many that are exotic, weird and wonderful. For the more adventurous and the daredevil, it's well worth looking through.

There are two easy general seed suppliers on to the many specialty niches in the growing, propagating, aquatic, native, seeds and so on and eat to sat here. Fortunately there is an excellent Canadian online programme, www.4kids.gardeningcanada.ca, Select "Suppliers" to search by category, province, state, country or keyword. Folks can enter information (including web link if available) is listed. Continue exploring the site to discover other native aquatic品种 information to hometown clubs in your area,



These catalogues are just a sampling of gardening catalogues that are available online at their websites. (EARLY'S PHOTO)

openings events, book reviews and lists.

One final thought: While seed catalogues are fun to browse through and informative, don't forget about your

local garden centres. Their selection may be less wide-ranging but what they have is likely to be tried and true in your area. And you may be surprised at the variety of seeds they have

available to order with. That's where I purchased my *Seasiderock's Perennial Society* (www.seasiderockperennials.ca, www.northcanadianperennials.com)



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